NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, *at No. 52 North Market Street, (over the Agricultural Warehouse).*—THOMAS G. FESSENDEN, *Editor.*

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AGRICULTURE.

[Extracts from Hints for American Husbandmen, published by the Pennsylvania Agricultural Society.]

On substitutes for Hay—Indian corn sown broadcast on Fallow—its farinaceous product, and value as long fodder.

BY JOHN HARE POWEL, ESQ.

Powelton, Feb. 1, 1827.

The drought of the last Spring so much diminished the crops of hay, that various substitutes were suggested for long fodder. A field was ploughed early in June—part was manured with ashes—part with rotten horse dung—part with bones broken and strewed, at the rate of 250 bushels per acre—the ashes at the rate of 200—the horse dung in quantities equal to 350 bushels per acre.

Upon one acre of the field, three bushels of Indian corn, and a bushel of millet seeds, were sown together—the land was heavily harrowed and rolled. As the millet seeds were bad, and the Indian corn had been a long time thrashed, twice the quantity was sown, which it was supposed would vegetate. The millet seeds principally failed—Not more than a third of the corn appeared above the ground.

Upon adjoining portions of the field, ruta baga, yellow Scotch, and flat red top turnip seeds were sown with Bennett's trough, at the rate of five pounds per acre.

The turnip seeds were lightly harrowed and rolled—the portions of the field so occupied, were in a state of high cultivation as a garden. When the leaves were about an inch and an half long, all the turnips were harrowed with a light seed harrow. For some time they appeared feeble, but they revived in forty-eight hours, and grew more luxuriantly than I had hoped.

I caused a line to be stretched along the field, by which a man was enabled to scuffle rapidly, a space equal to twelve inches, as he advanced in a straight direction. The line was removed until rows 6 inches wide were made in succession, throughout the field, leaving the plants as if they had been regularly drilled, thus diminishing the expense of hoeing, which by American labourers, is little understood.

It will be obviously remarked, they might have been drilled by a regular machine. I had so often been disappointed in growing turnips in drills, from the failure of the plants, that I was determined to secure the crop if practicable at the expense of the larger quantity of seed. The plants were subsequently thinned.

The ruta baga yielded at the rate of about 400 bushels per acre—neither the yellow Scotch turnips nor white turnips were worth gathering.—The Indian corn, although intended to be taken whilst green for long fodder, was allowed to become mature, as it promised to produce much grain. It was cut close to the ground, and bound in the usual mode in small stacks. It yielded thirty bushels of corn—a very large quantity of long fodder, which was estimated at the time, and has since, by the number of cattle which it has supported, been considered equal to two and an half tons of hay. No labour was applied to the Indian corn after it was rolled, until it was gathered.

These experiments with Indian corn, Swedish turnips, yellow Scotch and white turnips, have confirmed the opinions I have held, that turnips are not profitable in an Indian corn country, except with particular objects—more especially, as in this climate mangel wurtzel supply, at much less cost, the purposes which they are intended to meet. I have the honor to be, &c.

JOHN HARE POWEL.

To the President of the Penn. Agric. Society.

On substitutes for Hay—Indian corn sown broadcast on Rye stubble and sward—its product and value.

BY JOHN HARE POWEL, ESQ.

Powelton, Feb. 1, 1827.

After a rye crop had been taken, the richest part of the field was ploughed—yellow Scotch and white turnip seeds were sown with Bennett's trough, and were managed as before.

One acre of the same field was at the same time ploughed—four bushels of Indian corn were sown and ploughed under, with a very shallow furrow—an adjoining acre, which had not been previously ploughed, was sown with the same quantity of the same corn, which was in the same manner ploughed under with the stubble—it was all harrowed and rolled. The land had been limed five years since, and was in fine tilth. The turnips failed entirely—the corn vegetated regularly—covered the ground thickly, and put out tassels when five feet high. It was mown when in full blossom—treated exactly as hay; but from the succulence of the stalks, it required much more time and attention, before it could be housed.

I found my cattle to-day contending for it eagerly, when portions of it were thrown before them in the midst of the most fragrant clover hay. The quantity was estimated at two tons per acre.

Upon another field, which, after having been fifteen years in common, was manured with oyster shell lime at the rate of an hundred bushels per acre, I caused six bushels of corn to be sown immediately after the sward and lime had been reversed. The land was harrowed closely, and heavily rolled—the crop was mown and managed as that of the last field—its product was estimated at two tons and an half per acre.

In another part of the same field, manure taken *fresh* from the stable, was spread upon sward which had been limed as in the first instance. About three bushels of Indian corn were sown on the dung, and were ploughed under with the sward, which was after harrowed and rolled. Fewer seeds were used, as it was supposed the manure would cause most of them to vegetate vigorously.

This piece of land, although much shaded by a close row of trees on its southern boundary, produced more abundantly than the last. It was cut and managed as before. I am inclined to believe from the results of all these experiments, that four bushels of corn in that state of soundness, in which it is usually found after having been thrashed some months, is the proper quantity, or that three bushels from selected ears, would be sufficient. It must be observed, that the latter part of the season was unusually favorable to the growth of Indian corn.

I have the honor to be, &c.

JOHN HARE POWEL.

To the President of the Penn. Agric. Soc.

On Substitutes for Hay—Millet, its value as long fodder—its injurious effects when cut late.

BY JOHN HARE POWEL, ESQ.

Powelton, Feb. 1, 1827.

Notwithstanding the success in the experiments with Indian corn, I should prefer millet as a substitute for hay, and I should have last year employed it, if I could have procured seeds of good quality. I have obtained, in various seasons, three tons of millet per acre—and in one, much more than that quantity, so far as it could be estimated by weighing one load, and keeping an accurate account of the rest of equal size.

I cultivated thirty acres of millet in 1823, and I should cultivate an equal quantity again, to supply the deficiencies occasioned by the failure of the young grass, of the preceding year.

I am not disposed to consider it a substitute for Indian corn as a farinaceous crop, for obvious reasons, which I have explained at length. Mr Dupont, of Delaware, has cultivated it extensively, and continues to entertain the highest opinion of its value. I am not aware of any evil attending its use as fodder, except when it has been allowed to become ripe; some danger is then to be apprehended to neat cattle, from swallowing the grain unbroken, which, adhering closely to the stomach, cannot be ejected for the purpose of rumination—in one instance I have known it to cause death. Similar effects are sometimes produced by feeding cattle upon Indian meal, without *mixture* with cut hay or straw. The animal having been tied in a stall, and tempted to consume as much as possible—the system is made sluggish by the want of exercise—the stomach loaded with fat, becomes unable to perform its office—the indigestible meal coheres, causes sometimes apoplexy, and always injury to the beast.

Graziers, feeders, and dairy farmers, have various appellations for the diseases, with which their animals are assailed; and if the nostrums and hard names which cattle doctors have given in English books were to be regarded, the maladies of neat cattle might be considered almost as numerous as those of our own race—whereas in fact they are very few, exhibiting in different stages various symptoms, in most cases to be ascribed to sudden changes of temperature—to bad management—to external injuries and excess, or deficiency in the supply of food. Free circulation of air—due proportions of succulent and dry food—regular exercise, with protection merely *from wet*, are the best preventives—copious bleeding—large and repeated doses of Glauber salts in molasses and warm water, followed by castor oil and sulphur, are generally the best remedies for disease. I have the honor to be, &c.

JOHN HARE POWEL.

To the President of the Penn. Agric. Soc.

From the Newburyport Herald.

SILK WORMS.

The following statement taken from an old number of the *Massachusetts Magazine*, was politely handed to us by a gentleman for publication, and we insert it with the greatest pleasure.—We hope it will call the attention of the farmers of this section to a subject which is beginning to excite, in the middle states, a great deal of interest and inquiry. The statement itself appears to be fair and satisfactory, and should induce to a trial of the success with which the raising of silk may be prosecuted.

Expenses and profits of raising Silk Worms.—One hundred trees of two or three years' growth, will feed an amazing number of silk worms, rate them at 0*l.* 6*s.* 0*d.*

the land they are put in is a mere trifle; they can be planted in hedge rows, and improve the ground in which they grow. Any vegatable or grass will thrive well under them; indeed by keeping the ground loose about their roots they will thrive best, say the room that they take up is worth another dollar, 0*l.* 6*s.* 0*d.*

The worms thrive best in mere sheds almost. A tight room is not the thing, a hut any thing of rough and slight shelter is the best. An unfinished garret; the corner of a barn enclosed for the purpose, will answer; but suppose it were necessary to run up a small building for the purpose, you may raise many thousands in one that every farmer may build for himself, and it will not cost him more than 2*l.* 8*s.* 0*d.*

3*l.* 0*s.* 0*d.*

Ten dollars is then the capital required to set up this business. Now let us see what it will take to carry it on; suppose our farmer has a wife and two children; well, about the 10th of June he thinks of hatching his eggs, (they will cost him nothing) and by the middle of August the work is done. In that time his wife, children, and himself, not employed all the day long about the silk worms, may raise at least 160,000 of them. Then the only thing is to reel off this silk; to be sure, it will require time, patience and industry, to reel off 1,900,000 yards of silk which these 160.000 worms have made; but no money is required to do it. The wife and children do it at their leisure, and when it is done they have 54 lb. of raw silk to dispose of at three dollars per lb.; this is 48*l.* 12*s.* all by the labor of his own family's hands and that only during part of the year; his trees remain, his shed stands, and his land is still his, and not impoverished.

And why will not our farmers plant these mulberry trees and busy themselves in the culture of this silk? it is for the want of thought; but their eyes will soon be opened to their interest. 43*l.* for a small family to make in one year, from a capital of 3*l.* only, with industry and attention, is certainly worth thinking about—where is the farmer that can do better with his land, time or money.

CURE FOR INTEMPERANCE.

Extract from "Mr Tuckerman's third Quarterly Report; addressed to the American Unitarian Association."

"The intemperate *love* of ardent spirits is indeed an affection of the mind. It therefore may be, and in a few cases has been, overcome by a strong and persevering action of the mind. The resolution to deny the appetite has been maintained, till a healthful state of the stomach has been produced; and thus all desire for the unnatural stimulus has been extinguished. Few, however, have the mental vigor which is demanded, for success in this course of healing. With nine hundred and ninety nine out of a thousand, the work of their restoration demands the aid of medicine, as well as of moral means. And surely the encouragement to impart this aid is very great, if one out of six, or even ten, may be thus recovered. But if, as I have no doubt is the truth, three out of four may, by persevering effort, be thoroughly cured, let the politician, let the philanthropist, let the christain patronize the work of staying that plague, which is spreading sin, and misery, and death through the land.

"A word or two of the modus operandi in these cases. This is very different in different individuals. Some are far otherwise affected by the same medicine, than are others. Nor is the mere strength of the action displayed by the medicine, the best assurance of its success. That the intemperate may be cured, a more healthful state of the stomach is to be produced; and at the same time, a *thorough disgust* of the liquors with which they have intoxicated themselves. Nor is this all. The disgust which is given, must for a time be kept up by the same means by which it was produced. Several have been strongly affected by a single glass of medicated spirits, and have fancied themselves, and have been thought by others, to have been cured; but have soon returned to their old courses; and others, who haven taken half, or two thirds of the portion prescribed, and who for a fortnight or three weeks revolted from the thought of drinking rum, have again drank it. This has done much to bring the work of curing the intemperate into disrepute. The medicine which is given to each one should be of a kind, which is suited to produce in him a disgust of ardent spirits; and this disgust should be kept up for 8, or 10, and sometimes perhaps for 12 days.* I have administered a considerable number of Chambers' powders. But a preparation has been made by Reed and Howard of this city, a principal ingredient of which, I suspect to be of a character which is more universally disgusting, than are any of the ingredients in Chambers' powders; or, at least, that this is a more prevaling ingredient in Reed and Howard's than in the New York preparation. Their "cure for Intemperance," I therefore decidedly prefer to that of Chambers."

* There are two objects to be had in view in curing the intemperate of their love of intoxicating spirits. The first is, to restore the organs which have been diseased by these spirits to a healthful state. The second is, to produce a disgust of these spirits, as strong, and as permanent as can be produced. A temporary disgust of intoxicating spirits is easily produced; and, that better state of the digestive organs, which will give to the patient a new enjoyment of his food, a new vigor and activity, a new enjoyment of rest after fatigue, and a new happiness in all his employments, and in all his relations. But the patient is not to be considered as a recovered man, merely because he is brought to feel this happiness. There are cases in which these results, have been obtained by taking medicated spirits only for two, or three days. But the good effects, in these cases, have been of short duration. I have indeed good reason to suppose, in all the cases in which those who have taken medicated spirits have not been thoroughly disgusted with them, either that the medicinal agent employed was not so well suited to produce a strong disgust in the patient, as might have been produced by some other medicine; or, which is by far the more common cause of failure, the disgust has not been *kept up long enough* to secure its permanence.—Here then, the judgment, and I will add, the *authority* of the physician is wanted. Some of those whom I have attended, after two or three days have begged with all the importunity with which a starving man would beg for food, to be permitted "to stop, and to take no more." And it is where this permission has too soon been granted, that almost every case of failure has occurred.—The few cases in which medicine has yet been administered for this object are to be considered as *experiments;* and these have demonstrated, that the work of recovering the intemperate by medicine is practicable. Nor are even failures to be considered as exceptions. They prove only, that the work may be more difficult in one, than in another; that a longer term of keeping up disgust is necessary in many cases, than was at first thought to be requsite; and that physicians should have the charge of this great means of doing good, that patients may be kept in subjection, and in endurance, till they may be safely relieved. If it shall be committed to judicious men, I have no doubt whether this work will prosper. But if it be left to the unskilled, and to empirics, it will soon fall into discredit, and come to nought. There are stages, also, in taking a course of medicated spirits, in which the poor broken down system of the confirmed drunkard requires rest, and other medical applications than are given for the cure of his intemperate appetite, which no other than a physician is competent to prescribe. I should not willingly have done what I have in this business, had I not been assisted with the advice, and the occasional visits, of a medical friend, to whom I am much indebted for his services on these occasions.

INFLUENCE OF THE MOON.

The following abstract of a paper of Dr. Olbers the distinguished Astronomer at Bremen, in Germany, who discovered the planet Pallas in 1802, and the planet Vesta in 1807, translated from the "Annales de Chimie et de Physique," is worthy the attention of all, and especially those who wish to be deluded by the absurd predictions of the weather in Almanacs.

The moon enlivens our nights, draws the earth a little from its eliptic orbit, occasions a small oscillation in the earth's axis, produces the tides of the sea, and a similar but less motion in the atmosphere. Besides these demonstrable effects, many have believed from time immemorial, that the moon exercises a considerable influence upon the health of mankind, upon animals, upon vegetation, and upon chemical products. Experience only can throw light upon this subject; and long and well conducted experiments have been made. As to the influence of the moon upon the weather the result deduced from one series of meteorological observations, is always contradicted by another series. We cite, for example, Howard, who, after careful observation, believed he had discovered, that the barometer was usually lowest (that is, the air was more dense) at the time of *new* moon. Cotte, on the contrary, to whom meteorol-

ogy is so much indebted; and who commenced in order to confirm the remarks of Howard, found, by twenty years' observation, that the barometer was lowest at the time of *full* moon. Lalande and Lamerke also, have drawn the most opposite results from their observations respecting the influence of the moon in her passage by the plane of the equator. But what is decisive on this subject is, that in the equatorial regions, where the influence of the moon ought to be the greatest, not a trace of it is to be found; but the heat, rain, winds &c. all depend on the distance of the sun from the zenith of the place. Foul weather and fair often prevail in different places at the same time, and consequently under the same phase (appearance) of the moon. M. Rode, for example, collected the remarks made during the time of an eclipse of the sun, Nov. 18, 1816, from which it appears that a great diversity of weather, without any regard to order, prevailed on that day, through a great part of Europe. Professor Brandes compared, with great labor, the variation of the weather over a great part of the earth's surface in the year 1783, and found no relation between it and the phases of the moon. Suppose that the full moon, when rising, dissipates the clouds; but clouds usually disappear in a tranquil evening.—Some who live near the sea coast, believe that the changes of the weather, and the force and direction of the wind and clouds, depend on the tides. We may here observe, that the tides of the ocean and that of the atmosphere do not happen at the same time. The air being easily moved, and hindered by no obstacle, instantly obeys the attractive force of the moon; but high water, in the open sea, does not take place till three hours afterwards; and on coasts and in bays, it happens still later. The astronomer Horseley, at Oxford, Eng. could perceive no relation between the weather and the tides, or moon. And Toaldo, from observations made during fifty years at Poleni, in Italy, where the climate is very mild, while he thought that he *could distinguish* the influence of the moon upon the weather, was convinced that it was extremely small. A series of experiments, for many years, has convinced me, that, in our climate, where the weather is subject to more considerable and numerous variations, the rules of Toaldo are entirely wrong. For example, on the 7th of Dec. 1813, the full moon coincided with the perigee, and two days after the moon had its greatest northern declination; so that, from the principles of Toaldo, the influence of the moon ought to have been the greatest possible; and notwithstanding all this, there was not any sensible change in the weather. I believe, then, that I have *demonstrated* that the influence of the moon upon the weather is so small, that it is *totally lost* amid the great variety of other forces and causes which change the state of our atmosphere.

And the influence of the moon is so insensible on the *weather*, we are entitled very much to suspect its pretended influence, either upon *men, animals* or *plants*. In fact, it is *a'l of it* due to illusion and prejudice. Observation shows, that the notion that men weigh one or two pounds more at the beginning of the month; and that lobsters, oysters, &c. are fatter when the moon is on the increase, is entirely without foundation. We may place great confidence in the very careful experiments made by the celebrated agriculturalists, Ladquinterie, Nardmann, Reichard, and Hartenfels; and by the naturalists, Buffon, and Reaumur; who proved distinctly, that the *increase or decrease of the moon had no influence either upon the germination of seeds, or upon the rapidity of their growth or upon their quality.*

I can positively assert, that I have carefully inquired into the influence of the moon upon the sick during the long time that I have practiced medicine, and that I never perceived any relation between the moon and my patients: and all modern physicians have come to a similar result. It is in respect to the influence of the moon, as in many cases of reverie, we *see* it only when we *believe* it.

A gentleman who came passenger in the Doris, from Liberia, gives of it a satisfactory account. The colonists are in good health, and going on prosperously. He describes their mode of living as comfortable, even to luxury, the tables of many who had arrived there pennyless, being covered with the greatest abundance, including wine and other luxuries. It will be observed that the Colonization Society proposes to fit out an expedition soon as practicable, and we hope that the number of those who are willing to visit the "land of promise," may be such as to meet their wishes.—*N. Y. Inquirer.*

In 1822, 88,000 tons of American shipping were employed in the Haytien trade. The imports from the U. S. amounted to 6,000,000 dolls. In 1826, the tons of shipping in this trade were reduced to 13,000 and amount of imports to about one million.

It is stated in the Portsmouth Journal that a few bushels of *peaches*, from Newton, Mass. were readily sold in that market on Friday, at *three dollars* a bushel.

A Ducking.—A young man, whose credit had been rather better than his conduct proves it should have been, left the town of Mayfield, in this county, on Saturday last, and made for the canal with a view of being *drawn* out of the reach of his creditors. Unluckily for him there was one among them sharp set enough to discover his track, and who pursued and overtook him at Voorhees' lock. At the first glimpse the runaway recognised his pursuer, and dove into the canal.—He bent his eyes wishfully to the shores but alas! on both, he perceived those whom he was well satisfied were watching an opportunity to *nab* him. After remaining in the w ter about half an hour, and being nearly exhausted he landed and gave himself up, in rather a watery condition, and trembling like an aspen leaf. His creditor, who was a merciful man made him turn down a good *horn* of whiskey to keep the cold from striking to his stomach, and he in return paid the debt and took up his line of march for the Ohio.

Johnstown Herald.

Explosion.—Last evening, a lad employed in a grocery store in this village, while engaged in drawing some rum for a customer, snuffed his candle, throwing the snuff down into some rum that had leaked out. It immediately took fire, communicated with the stream running into the measure, and burst the barrel, making a heavy report, and scattering the burning liquid to the four quarters of the room. The building was threatened with immediate destruction, but was saved by timely exertion. *Query*—Suppose the case a little different—in place of the barrel put the body of an "incorrigible toper" and imagine his throat, the fasset; and then suppose that while "quaffing the deep libation," in that moment of drunkard's ectacy, a candle should be brought in contact with his beloved beverage—what possible difference could there be in its effects?

Lockport paper.

LACE.

A school, for the purpose of instructing young ladies in the working of lace, has been established at Newburyport.

Philadelphia Arcade.—The stores in the Arcade, says the Aurora, were rented at auction yesterday morning. All on the eastern side of the eastern avenue, and those on the western side of the western avenue, on the basement story, were rented at from 200 to $400 each. Three in the centre, on the same story, $400. That under the stairs, fronting on Chesnut-street, $180 and one up stairs at $160. The remainder of the stores will be disposed of at private sale. Immediately after the sale, 15 shares of the stock were sold at $112 a share at auction.

We are pleased to learn that nine Farms have already been entered for the premiums to be awarded at the next Cattle Show and fair of the Hartford Agricultural Society. This we understand is a greater number than has been viewed in any former year.

Speed. Yesterday the steam packet Independence arrived in this city from New York, one minute before 5 P. M. having made the passage in 11 hours, snd stopped at the different landings. This, we believe, is the quickest passage ever made between the two cities. [Albany Argus, Sept. 6.]

A mortal sickness prevails in some parts of the county of Oswego, N. Y. particularly among the labourers on the Oswego canal.—Many persons die, and in one instance five died in one building, on the same day.

CUTTING ICE.

At a recent meeting of the London Society of Arts, Lieut. Hood, of the British Navy, received the large silver medal, for an ice saw for clearing a channel for ships navigating through the ice.—This saw should be known in the United States.

The *signs of the times* are excellent at St. Louis. Health is perfect, business active, labour is demanded and pay ready. About 130 steamboat arrivals, which have taken place during the season, attest the extent of our commerce. Building goes on rapidly, but not to keep pace with the demand for houses. Every tenement is in requisition. On the other hand crops are good, provisions are cheap, excellent and abundant. In a word, signs were never to good it St. Louis, before. [So writes the *Missouri Observer*, and we reprint the article with pleasure. These are the *true* "signs of the times." Signs which gratify the patriot's pride, and fill with gladness, the heart of the philanthropist.]—*N. Y. Enquirer.*

Northern Lights have been visible several evenings of the past and present month. On Saturday evening they were peculiary brilliant, the corruscations extending many degrees to the S. of the "solitary star."

From the Columbia, S. C. Telescope.

PUMPING THE HUMAN STOMACH.

MESSRS. EDITORS.—The instrument for pumping poisonous substances from the stomach was used last week, we understand, by the physicians of this town with the most complete success.

It was employed on a gentleman who had swallowed a prodigious dose of muriate of mercury or corrosive sublimate and laudanum, and that too, four hours after the poison had been swallowed, and after he had been in a state of convulsions and total insensibility, for at least two hours. He was in a deep state of insensibility when the tube was introduced into the stomach. A pint and a half of lime water, the antidote to the poison was first injected, and it was pleasing to witness the immediate good effects.—It was suffered to remain a few minutes; and even before it was withdrawn from the stomach the convulsion had ceased, and the patient articulated several words as distinctly as the apparatus in the mouth would permit, and rationally.

The lime water injected was as limpid and as pure as lime water always is; but when it was pumped out it had assumed the orange colour, testing the presence of muriate of mercury. This test, however, was unnecessary, as a quantity of the poison that had not been swallowed, proved the nature of it. We are happy to state that the patient has recovered from the effects of this dose.

We the more readily publish this case because we are rather inclined to believe that this may have been the first instance in which the instrument has been employed in this state. And as we understand that the operation is so easy both to the operator and the patient, we cannot but think it very important that the employment of it should be widely extended. Melancholy instances of poisoning are but too frequent. The actions of poisons are often so speedy, and the discovery of having swallowed them is frequently so late, as totally to exclude all relief by swallowing remedies, in consequence of the insensibility of the patient.—This operation is the only resource left; and it is a consolation to know that it is so very practicable and efficacious. A CITIZEN.

FISH OIL.

A new process for the purification of fish oils has been invented in France, which we have not seen particularly described, but which, the French papers assure us, has the following advantages over the methods commonly in use.

It makes the oil perfectly colourless, by a chemical separation of the colouring matter, without in any way affecting the quality. This renders the oil more proper for burning, as it leaves no residuum on the wick; and fits it for use in manufacture of woolens, the fabrication of soap, the the mixing of paints, and the oiling of machinery. Fish oils are now used in England for painting houses, and floor cloths.

The process of purification requires but little time, and may be finished in a day and night, and the substances employed cost only 50 centimes, [or about ten cents,] for 100 pounds of oil. About two per cent of extraneous matter are removed from the oil.—*N. Y. Adv.*

J. B. Ladd's Steam Mill, at Alexandria, has been nearly destroyed by fire, with its contents of flour and grain. Loss said to be $20 or 30,000.—No insurance.

GRAPES.

The North Carolina purple oval grape, known here as the *Isabella grape*, is in very luxuriant bearing in many of the gardens of this village.—A friend has handed us five large bunches on a stalk of one foot in length, and not bigger than a pipe stem.

We are sorry to say that the foreign grape vines of Dr Vanderveer of Flatbush, which have in former seasons yielded abundance of the finest fruit, are blasted for the present season. The green fruit burst open and withered, and the leaves (and in some instances the small branches also) changed to a brown colour and dropped off. Whether this may have been owing to the wet season, or to any peculiarity of the climate, is a question of some interest, and we hope the friends of the vine in different and distant parts of the country will interchange their information and experience on the subject.—*Long Island Star.*

AFRICAN COLONY.

The Doris with 95 coloured emigrants arrived at Liberia from Virginia, on the 11th of April, and remained there until the 21st of June. The colony was in a thriving condition, and the emigrants much pleased with their new residence.—They had gone through the fever with the loss of only two young children, and most of them were working on their farms —*Hamp. Gaz.*

BREAD.

Bread has been very aptly called the *staff of life.* But in order that it may prove a staff substantial and pleasant, and not a "broken reed," it is necessary that it should be good—that is, *light* and *sweet.*

In order to make good bread, barm or yeast of a good quality, should be combined in due proportion with good flour. This being premised, the grand secret and mystery of having the bread come out of the oven delicious, inviting, nutritive, is the exact point of time of *putting it in.* While in the dough it will naturally run into several sorts of fermentation, the first of which is the *saccharine* or that which produces sugar; the next is the *vinous*, the third, the *acetous*, &c. If the dough be formed into loaves, and thrown into the oven before the first fermentation, the bread will turn out *heavy*, and whoever eats it may lay his account with having the night-mare, and twenty other "ills that flesh is heir to;" if it be kept from the oven till the second fermentation, it will prove to be light enough, but *tasteless*, and no better than the same quantity of chips; if it be delayed until the acetous fermentation, it comes out *sour*, and altogether uneatable. It is, then, during the first, or *sugar* fermentation, that it should be "cast into the oven;" it will then, after well baking, come forth *sweet*, and fit for the tooth and the stomach of a monarch—aye, and even of the "sovereign people."

The reason why bread will be heavy, if put into the oven too soon, is, that it wants the *enlightening* effect of the fixed air which is generated during fermentation. If taken at "the very nick of time," or during the saccharine fermentation, it will have all the requisite lightness, while the sweetness is confined in the loaves and ever ready to greet the taste of the thrice fortunate and happy eater. That it should be without sweetness, when allowed to run into the vinous fermentation, is not at all strange, when it is considered that the sugar has turned into wine, or rather *spirit*, and the spirit has evaporated during the process of baking. This sort of bread may be easily distinguished without tasting, by its loose, open appearance, the pores or cells being very large—whereas the genuine good bread is marked by finer pores, and a sort of delicate network of an uniform appearance. The reason why bread turns out sour, when allowed to attain the acetous or *vinegar* fermentation, is obvious to every one. This may be called the *hypocritical* bread, not only because it is *sour*, but because it is apt to assume the appearance of all the other kinds,—and a reference to the senses, either of taste or smell, is necessary to inform you as to its real character. [Berkshire American.]

THE THAMES TUNNEL.

By strong precautionary measures the water has almost been completely drawn out, and the workmen were going on with their work. The earth in front of the face of the present opening, has been bored into the distance of 10 or 11 feet, as it appeared somewhat loose, additional *tarpaulins* had been sunk in the bed of the river over the stratum of soil. Beyond this, a strong stratum of blue clay was met with, through which quality of soil the workmen had previously been very fortunate in their exertions.

Visiters descend the shaft by means of a spiral staircase, and meet the mouth of the tunnel.—The passage from shore to shore consists of two continuous arched roads, separated by a line of brick work. The western arch forming a communication from south to north, and the eastern from north to south. The archways are each 13 feet 6 inches wide, and 19 feet 3 inches high; the bricks are hard burnt, and laid in Roman cement and sand, which sets very fast.

The method of building the brick work is extremely curious. By means of what is termed "overhanging," several bricklayers are enabled to work above each other at the same time. An inverted arch, 2 feet 3 inches thick, is turned under each archway, and supports the external wall and half the middle wall on the other side.—The external walls are *battered* or slanted inwards, in order more effectually to resist the pressure of the arch. Openings 6 feet wide, arched at the top, are let into the middle wall at a distance of 12 feet from each other, thus forming a communication between the two arches for the accommodation of the passing pedestrian. In each of these openings a brilliant gas light is placed, the gas for which is manufactured on the premises.

The road way descends 3 feet in 100 to the depth of 400 feet from the mouth of the shaft, and it then proceeds on a level until it reaches the same distance from the north shore. It is to be Mackadamised and the sidewalks paved with Yorkshire flag, and a part of this has been laid. It is at present open to public inspection, and an immense concourse assembled on the 27th of July at the works.

Gigantic Sunflower—The editor of the Westchester (Pa.) Village Record, gives the following description of a Sunflower:—"Directly opposite our office, in the garden of Mr. Titus Bennett, there stands a gigantic Sunflower, the anak of annual plants. The length of the stem is 12 feet and one inch. A leaf measures 21 inches across. The main flower is four feet in circumference—its disk like the rising moon.

NEW ENGLAND FARMER.

BOSTON, FRIDAY, SEPT. 14, 1827.

SELECT SEED CORN.

Mr J. Mercer, a writer for the American Farmer, in a communication republished in the New England Farmer, vol. v. page 187, states that he had much improved "the genuine Tuscarora corn by never planting a grain that was not selected in the fields (for four or five years past) from those stalks which produce two or more ears. Joseph Cooper, Esq. of New Jersey, in a letter to a gentleman in Philadelphia, states that "A friend sent me a few grains of a smaller kind of Indian corn the grains of which were not larger than goose shot, which he informed me by a note in which they were inclosed, were originally from Guinea, and produced from eight to ten ears on a stalk.—Those grains I planted, and found the production to answer the description. but the ears small, and few of them ripe before frost. I saved some of the largest and earliest, and planted it between rows of earlier kinds of corn, which produced a mixture to advantage; then I saved seed from the stalks that produced the greatest number of the largest ears, and first ripe, which I planted the ensuing season, and was not a little gratified to find its production preferable both in quantity and quality to that of any corn I had ever planted.—This kind of corn I have continued planting ever since, selecting that designed for seed in the manner I would wish others to try, viz.—When the first ears are ripe enough for seed, gather a sufficient quantity for early corn or replanting; and at the time you would wish your corn to be ripe generally, gather a sufficient quantity for planting the next year, having particular care to take it from stalks that are large at bottom, of a regular taper, not over tall, the ears set low, and containing the greatest number of good sizeable ears of the best quality; let it dry speedily; and from the corn gathered as last described, plant your main crop, and if any hills should be missing, replant from that first gathered, which will cause the crop to ripen more regularly than is common, which is a great benefit. The above mentioned I have practised many years, and am satisfied it has increased the quantity, and improved the quality of my crops beyond what any person would imagine, who has not tried the experiments."

MOLASSES FROM SWEET APPLES.

The Rev. Jared Elliot, in his "*Essays on Field Husbandry*" observed that "A barrel of cider of sweet apples when made into molasses, will be worth three pounds, abating five shillings for the making, when cider made of common apples, will be worth but twenty shillings, exclusive of the barrel."

SAFE AND EASY CURE FOR THE PILES.

To three gills or a pint of new milk when boiling, add a table spoon full of cream of tartar. After separating and rejecting the curd, drink the whey at night when going to bed. This medicine taken a few evenings in succession seldom fails of affording relief.—*Communicated for the New England Farmer.*

HOW TO PREPARE MOLASSES FOR PRESERVING FRUITS, &c.

Take 8 lbs. molasses, bright New Orleans or Sugar House; 8 lbs. pure water, 1 lb. coarsely powdered charcoal.—Boil them together for 20 minutes, then strain the mixture through fine flannel, double—put it again in the kettle with the white of an egg, boil it gently, till it forms a syrup of proper consistence, then strain it again.

REMEDIES FOR CATTLE WHICH ARE CHOKED BY ROOTS OR OTHER SUBSTANCES.

Mr Joseph Wingate of Hallowell, Me. in a letter published in the New England Farmer, vol. iii. directs when "a creature is choked with any hard substance, such as turnip, potato, or an ear of corn, to take an old, hard tarred rope, 6 feet long. Let it be *served*, [strongly wound round with twine] and, when finished, be one inch in diameter. When put down the throat, it should be pushed gently down four feet and a half into a cow or an ox. In cold weather it is stiff enough, but in warm weather it should be wet with cold water before it is used."

Mr E. Williams, of Westford, N. Y. in a letter published in the New England Farmer, vol. iii. p. 81, says "a more effectual method of relieving the distressed animal is merely to pour down the throat one quart of very strong soap suds. I have seen it tried in numerous instances, and *invariably* with the best effect. It affords instantaneous relief."

Mr L. W. B. of Bristol, R. I. (according to a communication published in the New England Farmer, vol. v. page 138,) relieved a cow, which was choking, as follows. "Taking hold of her tongue, I raised her nose so that the under jaw was in a line with her neck, and then directed my companion to take an axe which lay near by on the ground, and pass its handle down her throat, observing to him that the course was a straight one. This he did with a steady motion until he felt the obstruction, and pushed it forward into her paunch or stomach. Upon withdrawing the handle, the cow was at once entirely relieved."—The writer, however, says that an axe handle is not to be preferred for operations of that kind."—Were I to choose a fit instrument to perform a like operation, I should prefer a limber ox-whip handle with a smooth butt end, or a very stiff tarred rope, or a smooth common walking cane, or even a hoe handle. With either of the above instruments, ordinary obstructions in the throats of cattle may be removed more easily, and with less pain to the animal, than by jamming or crushing them with a mallet on a block, as is the common practice."

REMEDIES FOR CATTLE WHICH ARE HOVEN, BLOWN OR SWOLLEN.

Cattle are apt to be *hoven*, or *swollen*, or *blown*, as it is sometimes called in consequence of having eaten too much green succulent food, such as turnips, clover, lucerne, &c. The common remedy for this disorder has been to stab the infected animal with a pen knife or other sharp instrument under the short ribs, and to put into the orifice a tube of ivory, elder, a quill, or something of the kind, to give vent to the confined air. The wound is then dressed with some sort of adhesive plaster, and thus, in general, the cure is effected. This, however, is a rough and dangerous remedy, and we therefore, give place to others more safe and gentle.

The 33d volume of the Annals of Agriculture gives the following recipe, and announces it as a specific for hoven cattle, even in the most desperate cases; effecting a cure within the short space of half an hour: Take three quarters of a pint of olive oil, one pint of melted butter, or hog's lard; give this mixture by means of a horn or bottle, and if it does not produce a favorable change in a quarter of an hour, repeat the same quantity and walk the animal gently about. For sheep attacked with this malady the dose is from a wine glass and an half to two glasses.

Besides these remedies, a flexible hollow tube made by winding iron wire round a rod, withdrawing the rod and covering the wire with leather, was invented by the celebrated Dr Munro, Professor of Anatomy at Edinburgh. "It consists of iron wire about one sixteenth of an inch in diameter, twisted round a rod three-eighths of an inch in diameter, and made of polished iron in order to give it a cylindrical form; the wire after being taken off the rod should be covered with smooth leather. To the end of the tube, which is intended to pass into the stomach, a brass pipe, two inches long, of the same size, or rather larger than the tube, is to be firmly connected; and to prevent the tube from bending too much within the mouth or gullet, an iron wire, one eighth of an inch in diameter, and of the same length as the tube, is put within it, but afterwards withdrawn, when the tube has entered the stomach. As Dr Munro has ascertained that the distance from the fore teeth to the bottom of the first stomach of a large ox is about six feet, the tube ought, therefore, to be at least two yards long that it may operate effectually on the largest oxen When the instrument has been introduced into the stomach, it may remain there for any length of time, as it does not obstruct the respiration of the animal; the greater part af the condensed air will be speedily discharged through the tube; and should any ardent spirits, or other liquor calculated to check the fermentation be deemed necessary it may be safely injected through this pipe. In short, the flexible tube here described has been found of infinite service in saving the lives of cattle, and especially of sheep, when subject to similar disorders, or any other swelling peculiar to these creatures."—*Domestic Encyclopedia.*

An instrument for relieving hoven cattle and sheep, was invented by Mr Richard Eager, an Englishman. It is nothing more than a cane with a knob of wood at the end. The length of the cane for oxen should be at least six feet—that for sheep ought to be about three feet. When any beast is blown or hoven, Mr Eager directs a person to lay hold of it by the nostril and one horn, while an assistant steadily holds its tongue with one hand, and pushes the cane down its throat with the other. Care, however, should be taken, not to let the animal get the knob of the cane between his grinders, and also to thrust it down far enough; because its whole length will do no injury. As there will be found an obstacle at the entrance of the paunch, the cane must be pushed with additional force; and as soon as a smell is observed to proceed from that place, and the animal's body sinks, the cure is performed.

The society for the Encouragement of Arts &c. in London, voted to Mr Eager a reward of fifty guineas for communicating to the public the above simple yet effectual method of relieving cattle thus dangerously affected. The same implements used in the manner here described will answer the purpose of relieving cattle and sheep when choked with roots.

Another remedy still more simple, and which we are assured is effectual in common cases, if seasonably applied, is as follows. Make about a pint of ley, either with hot embers thrown into a sufficient quantity of water, or by dissolving therein about an ounce of pot-ash, or pearl-ash and turn it down the throat of the ox or cow affected. A proportionably less quantity will answer for a sheep. This is said to give immediate relief by neutralizing the fixed air [carbonic acid gas] in the stomach of the animal, and thus causing the swelling and other dangerous symptoms of the complaint to subside.

ON MILK.

(Continued from page 54.)

"The consumption of milk in London is supposed to be in the ratio of 60 quarts per annum to each inhabitant, or about 70 millions of quarts in the year. This gives one sixth of a quart, on an average, to each individual per day. It is provided, in the first instance, by the London Cow Farmer, who sells to the milk-man the produce of as many cows as will suffice for his custom. The latter undertakes to milk the cows at their stalls in the city, and pays for the daily quantity contracted for at the present rate of one shilling [about 22 cents] the common gallon of overflowing ale measure.—The feeder thus receives just three pence [5½ cts] a quart for the pure milk, (if such it may indeed be called) and the milkman, after diluting it with a large portion of warm water, sells it to his customers at four pence [7½ cents] a quart, inferior measure; from which it follows that the milk-man receives nearly as much for the delivery of the milk from house to house, as the cow farmer does for supplying it. Thus, an individual, with no other capital than £100, which he gives for a "*Milk Walk*," who may easily deliver 70 quarts in a day, has the means of getting 15 or 16 shillings a day, for the occupation of seven or eight hours, in going twice to the dairy stalls in the suburbs of the city, milking six or seven cows, and delivering their produce to his customers. Where pure milk is required, those small feeders, who both produce and sell, will supply the article for five pence [9 cents] the quart, at their own residence, without the labor of delivery.

"We have stated the milk to be delivered pure by the cow farmer to the milk-man; and we believe it is no way adulterated or diluted by mixture of any other matter. But the high price obtained for cream in London by the cow farmer, from confectioners and opulent families, is known to cause a great reduction in the richness of a portion of the milk delivered. It is effected in the following manner. It is well known that of the milk drawn from any cow at one time, that part which comes off first is always thinner than what is afterwards obtained; and the richness continues gradually to increase progressively to the very last drop that can be drawn from the udder. The richest part of the contents of this natural milk vessel having risen to the top, must always be drawn out the last.

"It is a common practice with the cow farmers to retain a sufficient quantity of these "*last drops*" (which are called "*strippings*," perhaps a quart in the udder of as many cows as will enable them to meet the demand for cream, and they thus obtain as much cream, at 3s. a quart, from cows fed in the manner which has been mentioned. The other parts of the milk have obviously a much larger proportion of watery substance in them, than if they had received the benefit of the strippings.—Much of the London milk is therefore first diluted in the udder by watery food; then creamed there by leaving the strippings; and, finally, more or less diluted by the milkman.

"In Mr Curwen's report to the Board of Agriculture, of the measures he pursued for supplying the poor of Workington with milk in 1805 and subsequent years, he states that compared with other species of food, milk is not only the most nutritious, but the cheapest article of subsistence that can be produced for the support of man. He compares its price with that of bread, and with the average cost of butcher's meat. At the time he wrote (1807) bread was selling at three pence per pound; milk therefore at two pence [4½ cts.] per quart, wine measure, (the price he sold at,) or one penny per pound, was exactly one third of the price of bread. Compared with butcher's meat it was one sixth; and as a beverage and substitute for malt liquor, he conceived it to be one fourth; while it was certainly better adapted to the laborer than any other liquor, from its being of a slower digestion. Mr Curwen continued his supply to Workington until he had succeeded in his object of convincing the neighboring farmers, (his tenantry) that their individual interests went hand in hand with that of the public; that in delivering raw milk in the town at two pence a quart, their profits were ample; and that whilst those who embarked in the trade should have the good sense to be satisfied with a price which gave milk a preference over all the other necessaries of life, the demand would continue and increase; but if unfortunately for themselves and the public, the dealers should combine, and succeed in advancing the price of milk, the infallible consequence would be, that the demand would as rapidly decrease as it had advanced, and milk would again become an article of luxury.

"Mr Curwen ascertained that at the time he wrote, in 1807, the town of Kendal, in Westmoreland, was the most abundantly supplied with milk of any town in the kingdom. It appeared that the daily sale to a population of 7,500 was equal to a pint for each person (three times the proportion of the London consumption.) The happy effects of milk are strongly exemplified in the remarkable instances of longevity to be met with in Kendal, and not less so in the great disproportion of deaths of children under seven years of age, contrasted with other towns of equal population.

"The last consideration under this head is the necessary result of the principle established by Mr Curwen, that "*milk affords the largest supply of victual from the least consumption of food;*" in other words, that the same quantity of agricultural produce converted into milk, will afford a larger proportion of human sustenance than in any other shape.

"The experience of Mr Curwen induced him to believe that the food necessary for a cow in full milk did not exceed in price one third of what is necessary in feeding for the butcher; but allowing the difference in the quantity of food to be less than here supposed, a milch cow giving daily during the space of nine months that she is now usually in milk, the quantity of 10 wine quarts, would produce 7,200 quarts, or 5,400 pounds weight of milk.* Were the same animal fattened to 30 stone per quarter, and supposing five quarters for the carcase and fat, the whole weight would be but 1,200 lbs. and would be to milk, only in the proportion of one to four, although produced at an expense of three to one.†

"Mr Curwen further supposes the produce of each acre of wheat to be 24 Winchester bushels at 60 lbs. per bushel. The actual nourishment derived from one bushel will be 37 lbs. of first flour, 14 of two inferior sorts, 9½ lbs. of bran, allowing half a pound for waste, making in the whole 1224 lbs. of flour per acre; so that it would require four acres to give the weight of grain equal to the weight of milk afforded by a single cow in nine months: which cow may be supported on considerably less than one acre. The result will be that more land is required for one pound of flour, than for six pounds of milk; while the sustenance to be derived from one pound of flour cannot be considered as equal to two or three pounds of milk."

Death of Mr Canning—The last London papers announce the afflictive intelligence of the death of the Right Hon. George Canning, Prime Minister of England—a loss deeply deplored not only by the British nation, but by the civilized world. He died on the 8th of August, in the 57th year of his age. His disorder was lumbago, which became inflammatory, and terminated in mortification. A London paper says "Mr Canning's health has been on the decline since the severe cold he took at the funeral of the Duke of York. The intense interest excited by his illness in every place where the tidings have been received, cannot be described.—The news of his death was communicated to Paris in ten hours after it took place." No foreign event has occurred for many years, which appears to have excited greater sensation in the United States. Those who might not approve of all his measures as a politician, cannot but do homage to the splendor of his talents; and the uprightness of his intentions was generally allowed by those who thought themselves in duty bound to place themselves in the ranks of his opponents—Lord Goderich was appointed by his Majesty's command to form a new Cabinet, and assurances were given that the government would be conducted on the same principles as heretofore.

The N. Y. Statesman has the following remarks: "We have to announce the unexpected and much lamented death of Mr Canning, the *First Minister* of England, and, as we believe, the *First Man* in Europe, and, if not the *first*, one of the greatest statesmen in the world. The mournful aspect of our columns, feeble as the tribute may appear to the memory of the deceased *plebeian* statesman, who was a republican in heart, would not be assumed for the loss of his Royal Master, or that of all the kings who sit on earthly thrones.

We consider the death of Mr Canning, a loss to the world. Gradually and steadily he was infusing into the monarchical governments of Europe, the liberal sentiments and free principles for which

* The wine measure is to ale measure as 231 to 282. These being the respective numbers of cubic inches in each measure. Milk is most commonly sold by wine measure. The wine pint of milk weighs exactly a pound avoirdupois. The ale pint about 1 lb. 3 oz.

† The stone weight of butchers' meat is only 8 lbs.; that of all other dry substances is 14 lbs. avoirdupois. Thus, 12 pounds or 6 quarts of milk are produced at the same expense as 1 pound of beef, and afford considerable more sustenance, and that of a more beneficial quality.

our revolutionary fathers fought, and triumphantly established. Mr Canning was a bright and brilliant star, to whom all eyes were turned, both in the old and new world, upon both of which the light of his mind, the uprightness of his genius, and the glory of his life, shed their benignant rays."

We can only say, in the language of a French paper, "There are some sympathies so powerful that the spirit of rivalry itself, cannot weaken them. We live in times when the loss of a Minister friendly to liberal institutions, is a cause of sorrow to all generous hearts."

FALL SOWING OF SEEDS.

It is necessary to observe, that some, and even many, things, which are usually sown in the Spring, would be better *sown in the fall;* and, especially when we consider how *little time* there is for doing all things in the spring. Parsnips, carrots, beets, onions, and many other things, may be safely sown in the fall. The seed will not perish, if covered by the earth.

Seed of all plants will lie safe in this way all the winter, though the frost penetrate to the distance of three feet beneath them, except the seeds of such plants *as a slight frost will cut down.* The seed of kidney beans, for instance, will *rot,* if the ground be not warm enough to *bring it up.* So will the seed of cucumbers, melons, and Indian corn, unless buried beyond the reach of the influence of the atmosphere. Even early peas would be best sown in the fall, could you have an insurance against *mice.* We all know, what a bustle there is to get in *early peas.* If they were sown in the fall, they would start up the moment the frost was out of the ground, and would be ten days earlier in bearing, in spite of every effort made by the spring-sowers to make their peas overtake them. Upon a spot, where I saved peas for seed, last year, some that was left, in a lock of haulm, at the harvesting, and that lay upon the dry ground, till the land was ploughed late in November, came up, in the spring, the moment the frost was out of the ground, and they were in bloom full *fifteen days earlier* than those, sown in the same field as early as possible in the spring. Doubtless, they would have borne peas fifteen days sooner; but there were but a very few of them, and those standing straggling about; and I was obliged to plough up the ground where they were growing. In some cases it would be a good way, to cover the sown ground with *litter,* or with leaves of trees, as soon as the frost has fairly set in; but, not before; for, if you do it before, the seed may vegetate, and then may be killed by the frost. One object of this fall-sowing, is, to get the work done ready for spring; for, at that season, you have so many things to do at once! Besides you cannot sow the instant the frost breaks up; for the ground is wet and clammy, unfit to be dug or touched or trodden upon. So that here are ten days lost. But, the seed, which has lain in the ground all the winter, is ready to start the moment the earth is clear of the winter frost, and it is *up* by the time you can get other seed into the ground in a good state. Fall sowing of seeds to *come up* in the spring is not practised in England, though they are always desirous to get their things early. The reason is, the uncertainty of their winter, which passes, sometimes, with hardly any frost at all; and which, at other times, is severe enough to freeze the Thames over. It is sometimes mild till February, and then severe. Sometimes it begins with severity and ends with mildness. So that, nine times out of ten, their seed would *come up* and the plants would be destroyed before spring. Besides they have *slugs* that come out in mild weather, and eat small plants up in the winter. Other insects and reptiles do the like. From these obstacles the American gardener is free. His winter *sets in;* and the earth is safely closed up against vegetation till the spring. I am speaking of the north of Virginia, to be sure; but the gardener to the south will adapt the observations to his climate, as far as they relate to it.—*Cobbett's Am. Gardener.*

A Russian fleet has proceeded to the Archipelago for the purpose of compelling a cessation of hostilities between the Greeks and Turks

Fresh Garden Seeds.

For sale at the office of the New England Farmer, No. 52 North Market Street, Boston, a complete assortment of *Garden and Field Seeds,* many of which are suitable for fall sowing: a part of the seeds are of the growth of 1827; among which are

Superior WHITE PORTUGAL ONION
BLACK SPANISH, or WINTER RADISH
FALL PRICKLY SPINACH, for greens
DUTCH COLE, for greens—WHITE MULBERRY
Various sorts of CABBAGES, PARSNIPS, CARROTS, LETTUCE, BEETS, &c. &c.

Grass Seeds.

ORCHARD GRASS, LUCERNE, HERD'S GRASS, RED TOP, RED and WHITE HONEYSUCKLE CLOVER, &c

New England Farmer's Almanack, for **1828.**

Just published, at the New England Farmer Office, and for sale by BOWLES & DEARBORN, 72 Washington Street, and at the Bookstores generally, the *New England Farmer's Almanack,* for 1828. By Thomas G. Fessenden, Editor of the New England Farmer.

This Almanack, in addition to the usual miscellaneous matter contained in similar works, contains a Calendar of the Courts for each state in New England; the Sun's declination; and 10 pages of agricultural matter on the following subjects:

On Soaking Seed Corn in copperas water—on Small Farms—on Charcoal—on Fish used as a Manure—on Gapes or Pip in Poultry—Agricultural Axioms—on Fallen Fruit—on Staggers in swine—How to raise Cabbages, which shall not be club-footed, by Dr. Green of Mansfield, Ms.—How to Fatten Fowls—A cheap method of preventing the disagreeable smell of Privies—Root Steamer, *with a drawing*—on Grafted Trees—on Painting walls to Mature Fruit—on Cattle stalls—Signs of a good Farmer—on Drying Peaches—on the value of Time—Machines for gathering Clover Heads, *with two illustrative engravings*—Sir Astley Cooper's Chilblain Ointment—Recipes for the Ladies, containing directions for making several kinds of Cake.—Miscellanies, &c.

This Almanack may be purchased, wholesale and retail at the following places. Of Bowles & Dearborn Booksellers and Stationers, No. 72 Washington Street Boston—O. D. Cooke & Son, Hartford, Con.—Holbrook & Fessenden, Brattleborough, Vt.—Isaac Hill, Concord, N. H.—John Prentiss, Keene, N. H—J. W. Foster and Childs & Sparhawk, Portsmouth, N. H—Pearson, Little & Robinson, Portland, Me.—Whipple & Lawrence, and J. M. Ives, Salem—Ebenezer Stedman, Newburyport—Hilliard & Brown, Cambridge—E. & G. Merriam, West Brookfield—Clarendon Harris, Worcester—George Dana, Providence—G. Thorburn & Son, No 67 Liberty Street, New York—and by booksellers and traders generally.

☞ Country Dealers and others supplied on the most favorable terms.

Farnham's Improved Cider Mill.

A mill on this plan of full size is 4 feet by 2 1-2. The cylinder is 16 inches diameter and 9 inches long, the periphery fixed with points of iron or steel, placed in a spiral form, projecting 3-16ths of an inch, placed 2-3ds of one eighth of an inch from each other, there being 17 rows around said block or cylinder, and 43 teeth in a row; the teeth may be 4d brads. The cylinder is put in motion by a whirl and band.

This mill without the power cost from 10 to 12 dolls; and by giving it 500 revolutions per minute it will grind or grate with one horse power sixty bushels of apples per hour; with two horses double the quantity. The apples are grated very fine without breaking the seeds.

There was rising of two thousand barrels of cider made in one of these mills last year, without expending one cent for repairs. Agents will shortly be out in the state of Massachusetts to sell out the rights of towns, counties, &c.

Applications, post paid, directed to JOSEPH F. WHITE, No. 213 Water St. New York, or to JOSEPH R. NEWELL, Boston, will be attended to.

The following are some of the Certificates respecting the Grater Cider Mill.

Berkshire, May 20, 1827.

I hereby certify that I have one of Joel Farnham's Grater Cider Mills in operation, and when grinding with water power, I have ground two bushels of apples in a minute, but when grinding with horse power, about half that quantity. The quantity of apples is about 7 bushels for a barrel of cider. As to the quality of the cider, I have not discovered any material difference from that made in the nut mill, but there is much less sediment, I think not more than a quart, or at most 3 pints to a barrel. A. LEONARD.

Owego, Tioga co. June 12, 1827.

We the subscribers hereby certify that we have made cider at Joel Farnham's cider mill, at his dwelling place, in Tioga town, and with his Grater Cider Mill, and it will do the work complete as the above given by Mr Leonard.

G. L. TALCOTT,
J. M. QUIGG,
R. BROWN,
E. TALCOTT, Jr.

This certifies that I have one of Joel Farnham's patent cider mills, and it will grind from one and a half to two bushels of apples in a minute; it will grind a bushel and a half without any urging, but if urged it will grind two bushels, and the cider is perfectly clear and pleasant when well worked, and I think it will make more cider than any of the old fashioned mills.

Spencer, May 24, 1827. I. WOODFORD.

Yellow Locust Seed,—Turnip Seed, &c.

For sale at the New England Farmer office, a few lbs. Yellow Locust Seed.

PRICES OF COUNTRY PRODUCE.

Corrected every Thursday evening.

		FROM	TO
APPLES, best,	bbl		none
ASHES, pot, 1st sort,	ton.	87 50	90 00
pearl do.		92 00	97 00
BEANS, white,	bush	1 50	1 67
BEEF, mess, 200 lbs. new,	bbl.	9 50	10 00
cargo, No 1, new,		8 50	8 75
" No 2, new,		7 50	8 00
BUTTER, inspect. No. 1. new,	lb.	12	15
CHEESE, new milk,		7	9
skimmed milk,		3	5
FLAX			
FLAX SEED	bush	90	1 00
FLOUR, Baltimore, Howard St	bbl.	5 25	5 50
Genesee,		4 75	5 00
Rye, best,			none
GRAIN, Rye	bush	66	70
Corn		66	67
Barley			80
Oats		36	38
HOGS' LARD, 1st sort, new,	lb.	9	10
HOPS, No 1, Inspection		12	15
LIME,	cask	70	1 00
OIL, Linseed, Phil. and Northern	gal.	77	78
PLAISTER PARIS retails at	ton.	2 75	3 00
PORK, Bone Middlings, new,	bbl.	13 00	14 00
navy, mess, do.		12 00	12 25
Cargo, No 1, do.		11 50	12 00
SEEDS, Herd's Grass,	bush	2 00	2 25
Clover	lb.	8	10
WOOL, Merino, full blood, wash		35	48
do do unwashed		20	25
do 3-4 washed		28	34
do 1-2 & ¼ do		25	30
Native do		20	25
Pulled, Lamb's, 1st sort		33	37
2d sort		25	30
do Spinning, 1st sort		28	32

PROVISION MARKET.

BEEF, best pieces	lb.	8	12
PORK, fresh, best pieces,		8	11
" whole hogs,			6½
VEAL,		6	10
MUTTON,		5	8
POULTRY,		15	20
BUTTER, keg & tub,		15	18
lump, best,		18	20
EGGS,		12	15
MEAL, Rye, retail,	bush	75	80
Indian, do.		65	75
POTATOES, (new)		45	50
CIDER, (according to quality)	bbl	1 00	4 00

Miscellanies.

Poetry.—When Dr Percy first publihsed his collection of *Ancient English ballads*, he was too lavish in commendation of the beautiful simplicity, and poetic merit of some of them. This circumstance provoked Johnson to observe one evening at Miss Reynolds' tea table, that he could rhyme as well in common conversation—For instance, says he,

As with my hat upon my head
I walked along the Strand,
I there did meet another man
With his hat in his hand.

Or, to render such poetry subservient to my own immediate use,

I therefore pray thee, *Renny* dear,
That thou wilt give to me,
With cream and sugar softened well,
Another dish of tea:
Nor fear that I, my gentle maid,
Shall long detain the cup,
When once unto the bottom I
Have drank the liquor up:
Yet hear, alas! this mournful truth,
Nor hear it with a frown,
Thou canst not make the tea so fast
As I can gulp it down!

And he proceeded through several more stanzas until the Rev'd critic cried out for quarters.

Travelling for Pleasure.—We have read somewhere of an oriental emperor who abandoned his throne and went roaming over the world in pursuit of happiness. After much vain seeking, he discovered that the throne which he had left, for which he had been educated, and where he felt *at home*, had more pleasure for him than aught else which he had tried. We opine that the present style of fashionable travelling forces many a citizen to a similar conclusion—that there is more happiness in attending to business than in a fashionable tour. Let us analyze a pleasure jaunt—its principal ingredients are head-ache, steam-ennui, dust and perspiration. You leave the city in the morning, after snatching a "short repast" and in a high fever from attending to a thousand things incidental to a start. You shave in a hurry, and cutting off half your chin and upper lip—no time to look for court-plaister. Steam-boat crowded, no room on deck for walking, and the cabin hot as Tartarus. Up the river you go, there is the same eternal scenery which you have viewed a thousand times—no variety—no change—the Palisade rocks as perpendicular and Butter-hill as high as ever—the self same snakes that you saw last year staring at you from Polypus Island, are there again. There is that deathless old eagle ascending from his solitary eyrie on Beacon-hill—will nobody shoot that old bird? He has been showing himself off for the last fifteen summers to all steam-boat travellers. Up jumps the same sturgeon that you saw last year, and to give you a nod *en passant*. Every thing is the same, you alone are changed—"darker lip and darker brow, and more pensive mien," have become yours, since you last looked on yon mountain-ash, and yon pine-crested height. But at this rate we shall never reach Albany, though moving 12 miles an hour. Well, at last you are in Albany. The sun has gone down on your first day of pleasure—how do you feel? The jarring of the boat has shattered your nerves, your head snaps as if it were filled with 4th of July crackers, popping off *seriatim*, your steam-bath has parboiled your whole body, you are listless, vacant, snd wearied from having had nothing to do—you groan out "Perdidi diem" and go to bed. Thus ends your first *day of pleasure*.—*N. Y. Courier.*

What ratio of sleep does nature require?—Answer—Keep yourself actively employed till you feel fatigued, and then sleep until you feel refreshed, whether it require 4, 6 or 8 hours, or any namable time. For if you retire before nature requires repose, you will dream yourself fatigued!

It must be evident, that the time requisite for sleep, is the time required by nature without reference to its length or shortness, or any arbitrary rules.—*Charleston paper.*

Question by an Englishman, to an American arriving at Liverpool from the United States:

What are your newspaper writers about?

Answer.—Tearing in pieces the characters of the President, the Secretary of State, and the old General who conquered the Savages of the South West, and rescued New-Orleans from your fatal grasp.

Rejoinder.—Success to their endeavors! We shall not be sorry, to say on your authority, that all your public men are scoundrels and liars.

Every man has a right to choose a name for his children, but we doubt whether a father is justified in giving his son so ineffably absurd an appellation as *James Richard Napoleon Bonaparte Peter Winslow*—the son of a shoemaker in Maine. We recollect a father proposing to name his son, *Thomas Jefferson Madison Robinson Rowlandson Richardson*, to which a friend recommended the addition of *Hog-pen*, *Board-fence* and *Wood-pile*.

Soda Water.—The lovers of this delightful beverage will not thank Dr. Paris for the following account of its effects. He says, "the moderate custom of drinking it, during or immediately after dinner, has been a pregnant source of dyspepsia."

The Liverpool Chronicle notices the arrival in the ship America, (of Boston) Capt Glover, of two American deer.

As Indian corn, or maize, was not particularly mentioned in any of the British statutes, prohibiting the importation of foreign grain, the article has been lately carried from this country to England. It was reported, a few weeks ago, that an order had issued to suspend the admission of it.—But it is now stated, in a New-York paper, that the report was incorrect, and that Indian corn is admitted.

Answer to a challenge.—An officer of distinction and of tried valour, refused to accept a challenge sent him by a young adventurer; but returned the following answer. "I fear not your sword, but the anger of my God. I dare venture my life in a good cause, but cannot hazard my soul in a bad one. I will charge up to the cannon's mouth for the good of my country, but I want courage to storm hell."

HENS.

Hens will, it is said, be sure to furnish an extra quantity of eggs if you deal to each about a gill of oats per day.

PATENT LAMP AND BOILER.—The Editor of the New England Farmer has invented and obtained Letters Patent for "a Lamp Apparatus for heating water, cooking, and other economical purposes." One modification of this invention has been found very useful to Druggists, as will appear by following recommendations:

"MR. FESSENDEN—Sir, I have, for the last six months, made use of your quart Lamp Boiler. It is the most convenient, cleanly, expeditious and economical method I have ever made use of for preparing Infusions, Syrups, or Ointments. I have made several experiments and found that in ten minutes it will boil one quart of water. The quantity of alcohol consumed is but 1 oz., the expense, 1 cent. I consider your apparatus, now I have become accustomed to it, as almost indispensable. It may be, I think, also very useful in a nursery, a sick chamber, or for culinary purposes. Your gallon boiler I have also used, and find it to answer equally well, where larger quantities are to be heated.

"Your obedient servant,
"JOSEPH KIDDER, Druggist.
"Boston, Feb, 26, 1827."

"MR. FESSENDEN—We the subscribers fully accord with Mr Kidder, in his opinion of the utility, cheapness and despatch attending the use of your Lamp Boiler, for the purposes he has mentioned. Signed, Reed & Howard; Ebenezer Wight; Ephraim L. Eliot; W. B. & H. W. White; John J. Brown; John Thayer, John P. Whitwell; Maynard and Noyes; A. T. Lowe; Daniel Henchman; William Blasland; Samuel L. Brewer and Brothers; Gregg and Hollis, Edward Thorndike; James Fowle; and a number of others, including nearly all the Druggists in Boston.

The undersigned has had in use for several weeks, Mr Thomas G. Fessenden's "Lamp Boiler." It is so constructed that little if any of the heat of the lamp can possibly escape, unless it be through the fluid in the boiler; and if alcohol be used in the lamp, the contents of the boiler will rise to the boiling point quicker than in any other apparatus which has as yet come to the observation of the undersigned. The apparatus is neatly constructed, and combines economy and utility. It is of infinite advantage in the formation of syrups, decoctions and infusions; and the principle can be so applied as to be of great service in the laboratory, as well as in the apothecary's shop.

Boston, Sept. 1, 1827. THEODORE DEXTER.

It was observed by Count Rumford, in one of his Economical Essays, that, "It is a curious fact, but is nevertheless most certain, that, in some cases, spirits of wine is cheaper, when employed as fuel, even than wood." This assertion will apply with more force, when alchohol is burnt in this apparatus, than in any method of consuming it described by Count Rumford, or known at the time he wrote. The boiler is constructed so as to confine a current of hot air and flame to its bottom and sides, against which it is forcibly driven, forming an air furnace in miniature.

Lamp Boilers of the above description may be obtained at the office of the New-England Farmer, No. 52, North Market street; Joseph Kidder, corner of Hanover and Court street; Ebenezer Wight, Milk street opposite Federal street; Richard A. Newell, Summer street, Druggists; and of William Howe, No. 7, Marshall street, and Benj. Haynes, Charlestown, Tin Manufacturers, who only have a right under the patent to manufacture said implements. Sep. 13.

Saxony Sheep.

On THURSDAY Oct. 18.....at 10 o'clock,
The day succeeding the Agricultural Fair.
At Brighton, (near Boston) the entire flock of *Electoral Saxony Sheep*, imported in the ship Mentor, Capt. Mann, from Hamburg, consisting of

161 *EWES* and 21 *RAMS.*

These Sheep were carefully selected by experienced agents for account of a highly respectable House in Leipsic, and will be found to excel any flock hitherto imported in regard to size and weight of fleece while they are not inferior in any other particular. The large proportion of *Ewes*, of the finest quality, were not procured without much difficulty; and, in general, such measures were taken as to warrant the expectation that this flock will not suffer by the most rigid scrutiny of persons disposed to improve their stock by the introduction of *pure Saxony Blood*.

The Sheep may be examined at Brighton, at any time before the sale.

Catalogues will be ready for delivery at our office 20 days previous—when Samples of the Wool will be exhibited.

The Agent pledges himself that none of the Stock will be disposed of until the day of Auction, when they will all be sold without reserve. COOLIDGE, POOR & HEAD.

Medical Lectures—Boston. TIME CHANGED.

Medical Lectures of Harvard College will begin the THIRD WEDNESDAY IN OCTOBER, at the Medical College, Mason street, Boston. The time having been changed from the THIRD WEDNESDAY IN NOVEMBER, when they formerly began.

WALTER CHANNING,
Aug. 31, 1827. 8t Dean of the Medical Faculty.

The FARMER is published every Friday, at $3.00 per annum, or $2,50 if paid in advance.

Gentlemen who procure *five* responsible subscribers, are entitled to a *sixth* volume gratis.

New subscribers can be furnished with the preceding numbers of the current volume.